

PREVENT STORM WATER CONTAMINATION

Best Management Practices for Food Processors

Shipping and receiving

- ♦ Close storm drains during loading/unloading activities in surrounding area.
- ♦ Inspect all containers prior to unloading/loading of any raw or spent materials.
- ♦ Use drip pans when loading/unloading liquid product.
- ♦ Situate loading/unloading areas indoors or in a covered area.
- ♦ Drain hoses back into truck, railcar, etc. after loading/unloading materials.
- ♦ Install high level alarm on tanks to prevent overfilling.
- ♦ Ensure that berms and dikes are built around the unloading/loading areas, if applicable.
- ♦ If outside or in covered areas, minimize run-on of storm water into the unloading/loading areas by grading the areas to insure that storm water runs off.
- ♦ Use dry clean-up methods for unloading/loading areas rather than washing the areas down.
- ♦ Train employees on proper unloading/loading techniques.

Storage containers/ *Liquid storage*

- ♦ Inspect the external condition (corrosion, leaks) of the containers.
- ♦ Ensure that berms and dikes are built around the containers.
- ♦ Cover and/or enclose.
- ♦ Ensure that all containers are closed (e.g. valves shut, lids and manways sealed, caps closed).
- ♦ If outside or in a covered area, minimize run-on of storm water into a storage area by grading area to ensure that storm water runs "off" and not "on".
- ♦ Train employees on proper storage techniques (e.g. filling and transferring contents).
- ♦ Maintain an inventory control of all raw and spent materials.
- ♦ Employ measures to protect against spillage from the overflows (e.g. high level sensors, alarms).

Solid storage

(silos, holding bins, fiber drums, etc.)

- ♦ Consider vacuum emission control systems for airborne dust and particulate matter.

Solid waste

(paper, wood pallets, scrap metals, refuse, etc.)

- ♦ Store waste so that it is physically contained (dumpsters, drums, bags).
- ♦ If outside or in a covered area, minimize exposure to storm water by grading the area to ensure that storm water runs "off" and not "on".
- ♦ Ensure that hazardous waste disposal practices are performed in accordance with Federal, State and local requirements.
- ♦ Route trash compactor leakage to treatment system or sanitary sewer.

Pest control

- ♦ Follow manufacturers directions for application of pest control materials to site.
- ♦ Time application for dry weather conditions.
- ♦ Apply insecticides during breeding months.
- ♦ Protect rat bait houses from storm water.

Meat products

Animal holding pens (beef and chicken)

- ♦ Enclose/cover fowl hanging area.
- ♦ Enclose/cover the animal holding pens.
- ♦ Grade the areas around the animal holding pens to ensure storm water "run off" and not "on" to the holding pen.
- ♦ Train employees on proper material (i.e. hide, hair, feathers, animal parts) clean-up procedures.
- ♦ Store animal manure and other materials from clean-up activities in appropriate containers in an enclosed/covered area.
- ♦ Area for trailers holding empty bird cages should have storm water run-on/runoff controls in place.
- ♦ Use mechanical sweepers around site to clean up fugitive feathers, dust and manure.

Best Management Practices for Food Processors

CONTINUED

Dairy products

Packaged dairy products (spoiled and broken product containers)

- ♦ Store aged/spoiled dairy products in enclosed area.
- ♦ Train employees on proper disposal methods for all aged/spoiled dairy products.
- ♦ Ensure that all aged/spoiled product (e.g. bottles, cartons, plastic containers) are disposed of in a proper manner (bagged, covered).

Canned frozen and preserved fruits, vegetables and frozen specialties

Fruit and vegetable storage and disposal

- ♦ Store all fruits and vegetables in appropriate containers (e.g. bins, bushels, baskets, buckets) and in enclosed/covered areas.
- ♦ Store empty fruit and vegetable containers in an enclosed/covered area.
- ♦ Train employees on proper handling/disposal methods for fresh/rotten fruits and vegetables.

Grain mills

Grain handling, storage and mixing

- ♦ Store all grain in appropriate containers (e.g. silos, hoppers) in an enclosed/covered area.
- ♦ Train employees on grain handling procedures.
- ♦ Consider a vacuum control system in all grain mixing areas.

Bakery products

Ingredient storage and mixing

- ♦ Store all ingredients (e.g. corn sweeteners, flour, shortening, syrup, vegetable oils) in appropriate containers (e.g. tanks, drums, bags) in an enclosed/covered area.

Sugar and confectionery

Sugar handling

- ♦ Consider a vacuum control system in all granular and powdered processing areas.

Fats and oils

Fat and oil storage and mixing

- ♦ Store all fats and oils, (e.g. butcher shop materials, hair, hide, tallow, bone meal and offal) in enclosed areas.
- ♦ Ensure all fats and oils are physically contained.

Beverages

Material storage and handling

- ♦ Ensure grain is stored in enclosed/covered area.
- ♦ Consider an air emission control system for all grain handling and brewing processes.
- ♦ Protect reusable beverage containers that are stored outdoors from storm water contact.

If spills occur:

- ♦ **Stop the source of the spill immediately.**
- ♦ **Contain the liquid until cleanup is complete.**
- ♦ **Deploy oil containment booms if the spill may reach the water.**
- ♦ **Cover the spill with absorbent material.**
- ♦ **Keep the area well ventilated.**
- ♦ **Dispose of clean-up materials properly.**
- ♦ **Do not use emulsifier or dispersant.**



City of Phoenix

STREET TRANSPORTATION DEPARTMENT
STORM WATER MANAGEMENT SECTION

(602) 256-3190

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